

Sub G2> mixing under stirring said ground fish meat together with additives with the use of a pin mixer, wherein said additives include at least one of a seasoning, starch, sugar, and a polyphosphate.

[Please amend claim 8 as follows:]

8. (Twice Amended) A process for producing kamaboko which comprises:

F2 molding a material for fish paste products, which material has been produced by milling a frozen ground fish meat mass in a substantially uniform manner, thawing the milled fish meat by elevating the temperature to give a ground fish meat, and mixing under stirring said ground fish meat together with additives using a pin mixer to form a molded product,

passing electric current through the molded product, this heating the molded product due to the electrical resistance within the molded product,

subjecting the molded product to suwari gelation by heating for a definite time, and

then further heating the same.

In re Appl. No. 09/000,366
Confirmation No. 5189